

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	MAIN GALLEY DECK # 5-WAREWASHER	37	0	No	HEAVY CONDENSATION WAS NOTED ON THE DECKHEAD AT THE DIRTY END OF THE WAREWASHER. <b>Condensation was rectified and the deck head area is being kept dry</b>
2	DECKS # 4&3 MAIN GALLEY ICE DISPENSERS	20	2	No	THE METAL ICE DISPENSER LEVER AT THE COKE DISPENSER HAD LOOSE PLASTIC PEELING FROM THE SURFACE. <b>Coca Cola will replace the metal Ice dispenser levers with plastic ones within 2 weeks.</b>
3	DECKS # 3&4 MAIN GALLEY-BREAD SLICERS	20	2	No	THE SOILED BREAD SLICERS WERE STORED AS CLEAN. THE MACHINES ARE DIFFICULT TO CLEAN A BUT A METHOD IS IN PLACE TO DO THE JOB. THE MACHINES SHOULD BE CLEANED AFTER EVERY USE AS STATED ON THE MACHINE. IT WAS NOTED THAT ONE MACHINE IS STATED TO BE CLEANED TWICE A WEEK. <b>The bread slicer is being cleaned daily. We are looking into the possibility of purchasing another bread slicer that will be more easily cleanable.</b>
4	DECK #4 MAIN GALLEY BAKERY	28	0	No	THE BELT ON THE DOUGH ROLLER SHOULD BE PROVIDED WITH A BRACE TO ALLOW THE NON-FOOD CONTACT AREA OF THE BELT AND THE MACHINE TO PROPERLY AIR DRY AFTER CLEANING. <b>A brace was constructed in order to allow the non- food contact area of the belt to air dry.</b>
5	PROVISIONS-DAIRY	33	0	No	THE VENT ON THE DECKHEAD AREA HAD A WATER LEAKAGE. <b>This has been documented as a Guarantee claim; meanwhile the Ref. Engineer will try to install additional insulation to prevent condensation build up and resulting water leakage.</b>
6	PROVISIONS	38	0	No	THE CLEANING LOCKER NEXT TO THE MEAT PREPARATION AREA HAD MOPS STORED IN A MANNER THAT DID NOT ALLOW THEM TO PROPERLY AIR DRY. SANITIZING BUCKETS WERE NOT STORED INVERTED. <b>The mops are now stored in a manner, which allows them to be properly air-dried. The sanitizing buckets are stored inverted.</b>
7	MEDICAL	*	0	No	IT IS RECOMMENDED THAT A SPACE BE PROVIDED ON THE QUESTIONIAIRE FOR CREW MEMBERS TO IDENTIFY WHAT DEPARTMENT THEY WORK IN FOR BETTER TRACKING PURPOSES IN THE EVENT OF AN ILLNESS OUTBREAK. <b>We use a separate list to track crew members sick listed with GI symptoms, which helps us not just to identify their department but also their station assignment and room mates.</b>
8	WINDJAMMER GALLEY - DISHWASH	22	0	No	THE FINAL RINSE GAUGE TEMPERATURE ON THE CONVEYOR GLASSWASH MACHINE REGISTERED 165 °F DURING ACTIVE USE, WHILE THE PLATE LEVEL TEMPERATURE WAS 166 °F. THE MANUFACTURERS DATA PLATE ALSO SPECIFIED A GAUGE TEMPERATURE MINIMUM OF 180 °F. <b>Hobart Technical Department was informed about this issue, they will send two Technicians on August 23, 2003, in order to get this fixed or at least to get the preliminary report for this particular case .</b>
9	WINDJAMMER GALLEY - DISHWASH	22	0	No	THE FINAL RINSE GAUGE TEMPERATURE FOR THE IN-USE CONVEYOR DISHWASH MACHINE REGISTERED 202 °F, WHILE THE PLATE LEVEL READING WAS 166 °F. THE ENGINEER REPORTED THAT THE CALIBRATION OF THE GAUGE IS CORRECT, BUT THE PROBE FOR THE GAUGE WAS LOCATED NEAR THE BOOSTER HEATER, RATHER THAN AT THE MANIFOLD FOR THE FINAL RINSE. <b>Same case at a different location, again we are waiting for the preliminaries of the guarantee visit.</b>

10 WINDJAMMER BEVERAGE STATIONS

19 0 No

A SERVER AT ONE BEVERAGE STATION WAS OBSERVED OPENING A HALF-PINT MILK CARTON WITH BARE HANDS CONTACTING THE SPOUT. THE TWO OTHER HALF-PINT MILKS POSITIONED IN THE ICE BATH HAD BOTH SPOUTS OPENED FULLY. THIS COFFEE COUNTER WAS OPEN FOR PASSENGER SELF-SERVICE, AND THEY WERE OBSERVED HANDLING THESE MILK CONTAINERS TO POUR INTO CUPS OF COFFEE AND TEA. AT A SECOND BEVERAGE STATION, TWO OF THE 3 FULL CARTONS WERE COMPLETELY CLOSED AND ANOTHER WAS OPENED AND FOLDED CLOSED, INDICATING THAT PASSENGERS WERE MANIPULATING THE SERVING SPOUT WITH THEIR HANDS.

**We have changed the procedure. Larger milk containers will be placed on the counters and refilled by crewmembers during the service. The milk will be subjected to time constraints so no guest or crew will need to touch or open and close the milk containers at the beverage stations.**

11 WINDJAMMER BUFFET - PORT/AFT HOT ISLAND

33 0 No

THE DECORATIVE SUSPENDED DECKHEAD DIRECTLY ABOVE THIS BUFFET HOT ISLAND (PORT/AFT SECTION) WAS HEAVILY SOILED WITH DUST DEBRIS ALONG THE LOWER SURFACES.

**Surfaces have been cleaned and will be cleaned regularly.**

12 WHIRLPOOL SPAS

10 0 No

THERE WAS NO MONTHLY CORE SAMPLING OF THE WHIRLPOOL SPA SAND FILTERS TO TEST FOR EXCESSIVE ORGANIC MATERIAL ACCUMULATIONS. A RECOMMENDED TEST METHOD WAS LEFT WITH THE SHIP STAFF TO REVIEW OR IMPLEMENT.

**We have implemented this monthly core testing for the sand, we did a test on August 19, 2003, with satisfactory results, we will keep these samples until the next change of sand.**

13 POOLS/SPAS

10 0 No

THE HALOGEN RESIDUAL TEST KIT (EXTECH) IN USE FOR POOL AND SPA CHLORINE TESTING IN THE RANGE OF 0-10 PPM WAS DESIGNED FOR TOTAL CHLORINE TESTING ONLY. IT WAS BEING USED USED FOR FREE CHLORINE MEASUREMENTS.

**The recommended test kit has been placed on order and will be in use once received onboard.**

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
-----	----------	------	--------	----------	-------------

14	COMMENT	*	0	No	
----	---------	---	---	----	--

CLEANLINESS OF POTS, PANS, DISHWARE, AND UTENSILS WAS EXCELLENT. RECORDKEEPING IN FOOD AREAS, POTABLE WATER, HOUSEKEEPING, AND PEST MANAGEMENT WERE ALSO VERY STRONG TODAY.

15	COMMENT	*	0	No	
----	---------	---	---	----	--

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .